```
     FILE 'HCAPLUS' ENTERED AT 15:30:00 ON 14 DEC 2009
L1         24586 S GUAR OR GALACTOMANNAN OR GALACTAN OR MANNAN OR OLIGOMANNOSE O
L2         67887 S PROANTHOCYANIDIN OR LACTOFERRIN OR LINOLEIC OR LINOLENIC
L3           175 S L1 AND L2
L4         12192 S PREBIOTIC OR BIFIDO?
L5            10 S L3 AND L4
L6            93 S HYDROLYZED GUAR
L7             1 S L2 AND L6
L8             8 S L4 AND L6
L9             7 S L8 NOT L7
L10          201 S L2 AND L4
L11           89 S L10 AND (PY<2004 OR AY<2004 OR PRY<2004)
L12       698550 S FIBER OR GUAR OR OLIGOSACCHARIDE
L13            6 S L11 AND L12
L14            1 S METHYL (2A)(MANNOOLIGOSACCHARIDE OR (MANNO-OLIGOSACCHARIDE) O
L15            1 S (METHYL OR METHYLATED OR METHYLATION) (4A)(MANNOOLIGOSACCHARI
L16            1 S (METHYL OR METHYLATED OR METHYLATION) (4A)(MANNOOLIGOSACCHARI
L17       192703 S ENTERAL OR ENTERIC OR INTESTINAL OR COLONIC OR DIARRHEA
L18       148594 S PATHOGENIC OR CLOSTRIDIUM OR SALMONELLA
L19         9330 S L17 AND L18
L20            5 S L6 AND L19
```

```
=> file hcaplus
COST IN U.S. DOLLARS                                SINCE FILE      TOTAL
                                                         ENTRY    SESSION
FULL ESTIMATED COST                                       0.22       0.22

FILE 'HCAPLUS' ENTERED AT 15:30:00 ON 14 DEC 2009
USE IS SUBJECT TO THE TERMS OF YOUR STN CUSTOMER AGREEMENT.
PLEASE SEE "HELP USAGETERMS" FOR DETAILS.
COPYRIGHT (C) 2009 AMERICAN CHEMICAL SOCIETY (ACS)
```



```
FILE COVERS 1907 - 14 Dec 2009  VOL 151 ISS 25
FILE LAST UPDATED: 13 Dec 2009  (20091213/ED)
REVISED CLASS FIELDS (/NCL) LAST RELOADED:  Oct 2009
USPTO MANUAL OF CLASSIFICATIONS THESAURUS ISSUE DATE:  Aug 2009

HCAplus now includes complete International Patent Classification (IPC)
reclassification data for the third quarter of 2009.
```



```
This file contains CAS Registry Numbers for easy and accurate
substance identification.

=> s guar or galactomannan or galactan or mannan or oligomannose or
(manno-oligosaccharide)
         13538 GUAR
          3476 GALACTOMANNAN
          2248 GALACTAN
          7616 MANNAN
           365 OLIGOMANNOSE
          2824 MANNO
         34364 OLIGOSACCHARIDE
            43 MANNO-OLIGOSACCHARIDE
                 (MANNO(W)OLIGOSACCHARIDE)
L1       24586 GUAR OR GALACTOMANNAN OR GALACTAN OR MANNAN OR OLIGOMANNOSE OR
               (MANNO-OLIGOSACCHARIDE)

=> s proanthocyanidin or lactoferrin or linoleic or linolenic
          2427 PROANTHOCYANIDIN
          5962 LACTOFERRIN
         50690 LINOLEIC
         26569 LINOLENIC
L2       67887 PROANTHOCYANIDIN OR LACTOFERRIN OR LINOLEIC OR LINOLENIC

=> s l1 and l2
L3         175 L1 AND L2

=> s prebiotic or bifido?
```

```
          4935 PREBIOTIC
          7786 BIFIDO?
L4       12192 PREBIOTIC OR BIFIDO?

=> s l3 and l4
L5          10 L3 AND L4

=> d l5 1-10 ti abs bib

L5   ANSWER 1 OF 10  HCAPLUS  COPYRIGHT 2009 ACS on STN
TI   Growth kinetics on oligo- and polysaccharides and promising features of
     three antioxidative potential probiotic strains
AB   The aim was to determine the antioxidative activity, glutathione production,
acid
     and bile tolerance and carbohydrate preferences of Lactobacillus plantarum
     LP 1, Streptococcus thermophilus Z 57 and Bifidobacterium lactis
     B 933.  The intact bacteria exhibited antioxidative capacity against
     linolenic acid and ascorbate oxidation  The antioxidative activity of
     cell-free exts. was determined by chemiluminescent assay and agreed with total
     glutathione content.  Superoxide dismutase was negligible in all the
     strains.  Bile and gastric juice resistance was tested in vitro to estimate
     the transit tolerance in the upper gastrointestinal tract.
     Bifidobacterium lactis B 933 and L. plantarum LP 1 were more acid
     tolerant than S. thermophilus Z 57.  All the strains were resistant to
     bile.  Among 13 indigestible carbohydrates, galacto-oligosaccharides and
     fructo-oligosaccharides were utilized by all the strains and did not
     affect survival in human gastric juice.  These potential probiotic strains
     exhibited antioxidative properties and good viability in gastric juice and
     bile may indicate tolerance to the transit through the upper
     gastrointestinal tract.  Galacto-oligosaccharides and
     fructo-oligosaccharides are the most appropriate prebiotics to be used in
     effective synbiotic formulations.  These results outline promising strains
     with antioxidative properties.  Carbohydrate preferences can be exploited
     in order to develop synbiotic products.
AN   2008:1489172  HCAPLUS <<LOGINID::20091214>>
DN   151:192710
TI   Growth kinetics on oligo- and polysaccharides and promising features of
     three antioxidative potential probiotic strains
AU   Zanoni, S.; Pompei, A.; Cordisco, L.; Amaretti, A.; Rossi, M.; Matteuzzi,
     D.
CS   Department of Pharmaceutical Sciences, University of Bologna, Bologna,
     Italy
SO   Journal of Applied Microbiology (2008), 105(5), 1266-1276
     CODEN: JAMIFK; ISSN: 1364-5072
PB   Wiley-Blackwell
DT   Journal
LA   English
RE.CNT  73    THERE ARE 73 CITED REFERENCES AVAILABLE FOR THIS RECORD
              ALL CITATIONS AVAILABLE IN THE RE FORMAT

L5   ANSWER 2 OF 10  HCAPLUS  COPYRIGHT 2009 ACS on STN
TI   Infant foods with optimized amino acid composition for improved cognition.
AB   The invention relates to food compns., such as infant food and dietary
     supplements for children, especially foods which have favorable effects on
     cognitive skills.  The invention provides a method for selecting an infant
     food which contributes to the development and/or use of the cognitive
     skills of a child, comprising determining the age of the child and selecting a
     food optimal for that age, wherein, for an age of 1 yr at most, an infant
     food with a tryptophan:tyrosine ratio based on weight (T/T ratio) of ≥
     0.3 is selected and wherein, for an age from 1 yr, an infant food with a
     T/T ratio < 0.3 is selected.
```

AN 2008:1106125 HCAPLUS <<LOGINID::20091214>>
DN 149:330962
TI Infant foods with optimized amino acid composition for improved cognition.
IN Glas, Cornelis; Schaafsma, Anne
PA Friesland Brands B.V., Neth.
SO PCT Int. Appl., 23pp.
CODEN: PIXXD2
DT Patent
LA English
FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI WO 2008108651	A1	20080912	WO 2008-NL50133	20080307
W: AE, AG, AL, AM, AO, AT, AU, AZ, BA, BB, BG, BH, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RS, RU, SC, SD, SE, SG, SK, SL, SM, SV, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW				
RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV, MC, MT, NL, NO, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
NL 1033521	C2	20080909	NL 2007-1033521	20070308
PRAI NL 2007-1033521	A	20070308		

RE.CNT 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L5 ANSWER 3 OF 10 HCAPLUS COPYRIGHT 2009 ACS on STN
TI Lacteal coated pizzas
AB Lacteal coated pizzas are comprised of soft leaven dough/sourdough topped with a nutritious lacteal batter and a conventional topping. The lacteal batters are heat-stable, hydrocolloid-protein mixts. that possess unique performance-enhancing, rheol. properties. Thus, the lacteal batter comprises agglomerated (denatured) casein micelles, whey, and gluten, plus a lipid-in-starch emulsion that acts as a hydrocolloidal thickener and stabilizer.
AN 2008:474305 HCAPLUS <<LOGINID::20091214>>
DN 148:448473
TI Lacteal coated pizzas
IN Grigg, Louise J.; Jonsan, John
PA Body Structures, Inc., USA
SO U.S. Pat. Appl. Publ., 42 pp.
CODEN: USXXCO
DT Patent
LA English
FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI US 20080089978	A1	20080417	US 2006-309851	20061013
PRAI US 2006-309851		20061013		

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

L5 ANSWER 4 OF 10 HCAPLUS COPYRIGHT 2009 ACS on STN
TI Method for manufacturing lactic acid bacteria-unsaturated fatty acid microcapsule-krill powder, and spices containing the powder
AB A method for manufacturing spices containing krill powder comprises: (1) mixing carbohydrate, protein, thickener and water to obtain micro-coating material, (2) mixing emulsifier and hardened oil, heating, adding lactic

acid bacteria and unsatd. fatty acid, and homogenizing to obtain capsule material, (3) mixing the micro-coating material and the capsule material in presence of emulsifier, and homogenizing to obtain gelatinized solution, (4) spraying the gelatinized solution to cooling water to obtain microcapsule, and (5) mixing the microcapsule and krill power as stabilizer, and preparing into power to obtain the final product. The powder and spices containing the powder have long shelf time over 12 mouths, and lactic acid bacteria and unsatd. fatty acid are stable.

AN 2008:25236 HCAPLUS <<LOGINID::20091214>>

DN 148:143537

TI Method for manufacturing lactic acid bacteria-unsaturated fatty acid microcapsule-krill powder, and spices containing the powder

IN Shin, Hong Sik; Park, Si Ho; Kim, Hui Jeong; Choi, Yun Hwa; Shin, Cheol Ho; Kim, Jun Tae

PA Chebigen Co., Ltd., S. Korea

SO Repub. Korea, 10pp.
CODEN: KRXXFC

DT Patent

LA Korean

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	KR 777210	B1	20071128	KR 2006-48084	20060529
PRAI	KR 2006-48084		20060529		

L5 ANSWER 5 OF 10 HCAPLUS COPYRIGHT 2009 ACS on STN

TI Method for manufacturing multi-microcapsules of lactic acid bacteria, the manufactured microcapsules, and product containing the microcapsules

AB A method for manufacturing multi-microcapsules of lactic acid bacteria comprises the steps of: (1) processing one of whey powder, low-fat skim milk powder, glucose and bactotryptone, glycerin, and medium solution into a sterilized paste, adding lactic acid bacteria, and homogenizing to obtain a first coating material, (2) mixing with recombined milk, polyglycerin fatty acid ester and glycerin succinate fatty acid ester, and homogenizing to obtain a second coating material, and (3) mixing carbohydrate, protein components, a thickening agent and an emulsifying agent, homogenizing, adding the second coating material, homogenizing to obtain a third coating material, and spraying into sterilized cooling water. The invention also discloses the manufactured microcapsules, and a product containing the microcapsules. The viable lactic acid bacteria number of the microcapsules can be maintained at >108CFU/mL at 4° for longer than 3 mo.

AN 2008:4604 HCAPLUS <<LOGINID::20091214>>

DN 148:120678

TI Method for manufacturing multi-microcapsules of lactic acid bacteria, the manufactured microcapsules, and product containing the microcapsules

IN Shin, Hong Sik; Park, Si Ho; Eom, Su Jong; Kim, Hui Jeong; Jin, Ha Ryong; Lee, Jong Hyeon; Kim, Hyeong Su; Park, Jong Mi; Lee, A. Reum

PA Chebigen Co., Ltd., S. Korea

SO Repub. Korean Kongkae Taeho Kongbo, 23pp.
CODEN: KRXXA7

DT Patent

LA Korean

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	KR 2007104140	A	20071025	KR 2006-36360	20060421
	KR 782984	B1	20071207		
PRAI	KR 2006-36360		20060421		

L5 ANSWER 6 OF 10 HCAPLUS COPYRIGHT 2009 ACS on STN

TI Metallo-lactoferrin-coenzyme compositions for trigger and release of bioenergy

AB Formulations are provided for the trigger and release of bioenergy. The formulations generally include a trigger complex, an elemental complex and a coenzyme-vitamin B complex. The trigger complex is high in fiber and includes at least one metal-binding protein in an alkaline buffer system. The elemental complex includes one or more trace element as a suitable salt. The coenzyme-vitamin B complex includes one or more coenzyme, coenzyme precursor and/or B-vitamin. The compns. can be administered orally in a variety of forms. A formulation for diabetes control contained elemental complex 0.1, coenzyme complex 0.1, trigger complex 11.2, functional ingredients 10.4, and excipients 78.2%.

AN 2006:1256671 HCAPLUS <<LOGINID::20091214>>

DN 146:33048

TI Metallo-lactoferrin-coenzyme compositions for trigger and release of bioenergy

IN Naidu, A. Satyanarayan; Naidu, A. G. Tezus; Naidu, A. G. Sreus

PA USA

SO U.S. Pat. Appl. Publ., 16pp.
CODEN: USXXCO

DT Patent

LA English

FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI US 20060269535	A1	20061130	US 2006-442473	20060526
PRAI US 2005-686257P	P	20050531		

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

OSC.G 1 THERE ARE 1 CAPLUS RECORDS THAT CITE THIS RECORD (1 CITINGS)

L5 ANSWER 7 OF 10 HCAPLUS COPYRIGHT 2009 ACS on STN

TI High-pressure processing of bioactive compositions

AB Pressure treatment is used to prevent the growth of at least one unwanted microorganism while retaining desired level of activity of bioactive components. The bioactive component may include proteins, protein hydrolyzates, lipids, lipid hydrolyzates, carbohydrates, probiotic factors, or mixts. of these. The pressure treatment is at a predetd. pressure of about 350 to 1000 MPa. Thus, a colostrum milk protein concentrate may be sterilized at 500 MPa for 1 min while retaining 91% IgG (vs. 2% for heat processing).

AN 2006:945472 HCAPLUS <<LOGINID::20091214>>

DN 145:270598

TI High-pressure processing of bioactive compositions

IN Carroll, Timothy Joseph; Patel, Hasmukh Ambalal; Gonzalez-Martin, Miguel Alejandro; Dekker, James William; Collett, Michael Anthony; Lubbers, Marc William

PA Fonterra Co-Operative Group Limited, N. Z.

SO PCT Int. Appl., 98pp.
CODEN: PIXXD2

DT Patent

LA English

FAN.CNT 2

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI WO 2006096074	A1	20060914	WO 2006-NZ39	20060308

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, LY, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC,

VN, YU, ZA, ZM, ZW
RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM

NZ	538671	A	20090531	NZ 2005-538671	20050308
AU	2006221149	A1	20060914	AU 2006-221149	20060308
EP	1855553	A1	20071121	EP 2006-733134	20060308
	R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR				
JP	2008533002	T	20080821	JP 2008-500657	20060308
KR	2008005199	A	20080110	KR 2007-722800	20071005
CN	101170918	A	20080430	CN 2006-80015799	20071108
US	20080317823	A1	20081225	US 2008-908106	20080206
PRAI NZ	2005-538671	A	20050308		
NZ	2005-544408	A	20051223		
WO	2006-NZ39	W	20060308		
NZ	2006-547778	A3	20060608		

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
OSC.G 1 THERE ARE 1 CAPLUS RECORDS THAT CITE THIS RECORD (1 CITINGS)
RE.CNT 8 THERE ARE 8 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L5 ANSWER 8 OF 10 HCAPLUS COPYRIGHT 2009 ACS on STN
TI Composition containing fermentable polysaccharides
AB A nutritional composition (e.g., prebiotic polysaccharide-containing infant formula) comprises 0.1-15 g fermentable partially hydrolyzed gum having a degree of polymerization of 10-300/100 g dry weight of the composition and
0.1-15 g fermentable, indigestible polysaccharide other than a hydrolyzed gum having a d.p. of 10-300/100 g dry weight of the composition Thus, partially
hydrolyzed guar gum may be used in combination with inulin or indigestible polydextrin.
AN 2006:184964 HCAPLUS <<LOGINID::20091214>>
DN 144:253218
TI Composition containing fermentable polysaccharides
IN Speelmans, Gelske; Govers, Maria Johanna Adriana P.
PA N.V. Nutricia, Neth.
SO Eur. Pat. Appl., 15 pp.
CODEN: EPXXDW
DT Patent
LA English
FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI EP 1629727	A1	20060301	EP 2004-77393	20040824
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, HU, PL, SK, HR				
AU 2005275578	A1	20060302	AU 2005-275578	20050824
CA 2578093	A1	20060302	CA 2005-2578093	20050824
WO 2006022544	A1	20060302	WO 2005-NL613	20050824
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW				
RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE,				

IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ,
CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH,
GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY,
KG, KZ, MD, RU, TJ, TM

EP 1781117 A1 20070509 EP 2005-775174 20050824
R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE,
IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR

CN 101043822 A 20070926 CN 2005-80035522 20050824

US 20080280852 A1 20081113 US 2007-574120 20070827

PRAI EP 2004-77393 A 20040824

WO 2005-NL613 W 20050824

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

RE.CNT 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L5 ANSWER 9 OF 10 HCAPLUS COPYRIGHT 2009 ACS on STN

TI Continuous multi-microencapsulation process for improving the stability and storage life of biologically active ingredients in foods, cosmetics and drugs

AB Microcapsules are obtained in a continuous water-in-oil-in-water microencapsulation process through in situ and interfacial polymerization of the emulsion. A formulation comprises a continuous water phase having a dispersion of microcapsules which contain oil drops and in the inside of each oil phase drop (containing optionally oil-soluble materials) there is a dispersion of water, or aqueous extract or water-dispersible material or water-soluble material. The oil drops are encapsulated with a polymerizable material of natural origin. Such microcapsules are appropriate for spray-drying, to be used as dry powder, lyophilized, self-emulsifiable powder, gel, cream, and any liquid form. The active compds. included in the microcapsules are beneficial to health and other biol. purposes. Such formulations are appropriate for incorporation in any class of food, especially for the production of nutraceuticals, as well as cosmetic products (such as rejuvenescence creams, anti-wrinkle creams, gels, bath and shower consumable products and sprays). The prepns. are adequate to stabilize compds. added to food, media for cultivating microbes and nutraceuticals, especially those which are easily degradable or oxidizable.

AN 2005:564598 HCAPLUS <<LOGINID::20091214>>

DN 143:77319

TI Continuous multi-microencapsulation process for improving the stability and storage life of biologically active ingredients in foods, cosmetics and drugs

IN Casana Giner, Victor; Gimeno Sierra, Miguel; Gimeno Sierra, Barbara; Moser, Martha

PA GAT Formulation G.m.b.H., Austria

SO PCT Int. Appl., 72 pp.
CODEN: PIXXD2

DT Patent

LA Spanish

FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI WO 2005058476	A1	20050630	WO 2004-ES562	20041217

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW

RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK,

EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG

	ES 2235642	A1	20050701	ES 2003-2998	20031218
	ES 2235642	B2	20060301		
	AU 2004298792	A1	20050630	AU 2004-298792	20041217
	CA 2550615	A1	20050630	CA 2004-2550615	20041217
	EP 1702675	A1	20060920	EP 2004-805105	20041217
	R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, FI, RO, CY, TR, BG, CZ, EE, HU, PL, SK, IS				
	CN 1917946	A	20070221	CN 2004-80041872	20041217
	BR 2004017767	A	20070417	BR 2004-17767	20041217
	JP 2007521135	T	20070802	JP 2006-544472	20041217
	MX 2006006735	A	20070216	MX 2006-6735	20060614
	US 20070077308	A1	20070405	US 2006-596556	20060616
	US 20080102132	A2	20080501		
PRAI	ES 2003-2998	A	20031218		
	WO 2004-ES562	W	20041217		

OSC.G 6 THERE ARE 6 CAPLUS RECORDS THAT CITE THIS RECORD (8 CITINGS)
RE.CNT 4 THERE ARE 4 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L5 ANSWER 10 OF 10 HCAPLUS COPYRIGHT 2009 ACS on STN
TI Dietary supplements and methods of preparing and administering dietary supplements
AB A chewable or non-chewable, palatable and shelf stable dietary supplement for animals including a carrier matrix formed of a natural substance and an effective amount of a medicament intermixed with the carrier matrix is disclosed. Methods for administering a medicament to an animal may include forming a slurry from a natural substance; mixing an effective amount of a medicament with the slurry to form a mixture; pouring the mixture into a mold; freezing the mixture to form a frozen mixture; drying the frozen mixture to form a freeze-dried dietary supplement; and administering the dietary supplement to an animal. Methods for preparing a dietary supplement may include providing a natural substance to form a carrier matrix for the medicament; slurrifying the natural substance to form a slurry; mixing an effective amount of the medicament with the slurry to form a mixture; pouring the mixture into a mold; freezing the mixture; and removing moisture from the mixture to form a shelf-stable dietary supplement.
AN 2004:1019519 HCAPLUS <<LOGINID::20091214>>
DN 141:428039
TI Dietary supplements and methods of preparing and administering dietary supplements
IN Finke, Mark D.
PA Mark D. Finke, Inc., USA
SO U.S. Pat. Appl. Publ., 12 pp.
CODEN: USXXCO
DT Patent
LA English
FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	US 20040234579	A1	20041125	US 2003-443588	20030522
	WO 2004105504	A2	20041209	WO 2004-US15900	20040520
	WO 2004105504	A3	20060323		
	W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW				

```
         RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM,
             AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK,
             EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE,
             SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE,
             SN, TD, TG
PRAI US 2003-443588       A     20030522
ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
OSC.G   4     THERE ARE 4 CAPLUS RECORDS THAT CITE THIS RECORD (4 CITINGS)


=> d hislog hold
'HISLOG' IS NOT A VALID FORMAT FOR FILE 'HCAPLUS'
'HOLD' IS NOT A VALID FORMAT FOR FILE 'HCAPLUS'

The following are valid formats:

ABS --------- GI and AB
ALL --------- BIB, AB, IND, RE
APPS -------- AI, PRAI
BIB --------- AN, plus Bibliographic Data and PI table (default)
CAN --------- List of CA abstract numbers without answer numbers
CBIB -------- AN, plus Compressed Bibliographic Data
CLASS ------- IPC, NCL, ECLA, FTERM
DALL -------- ALL, delimited (end of each field identified)
DMAX -------- MAX, delimited for post-processing
FAM --------- AN, PI and PRAI in table, plus Patent Family data
FBIB -------- AN, BIB, plus Patent FAM
IND --------- Indexing data
IPC --------- International Patent Classifications
MAX --------- ALL, plus Patent FAM, RE
PATS -------- PI, SO
SAM --------- CC, SX, TI, ST, IT
SCAN -------- CC, SX, TI, ST, IT (random display, no answer numbers;
              SCAN must be entered on the same line as the DISPLAY,
              e.g., D SCAN or DISPLAY SCAN)
STD --------- BIB, CLASS

IABS -------- ABS, indented with text labels
IALL -------- ALL, indented with text labels
IBIB -------- BIB, indented with text labels
IMAX -------- MAX, indented with text labels
ISTD -------- STD, indented with text labels

OBIB -------- AN, plus Bibliographic Data (original)
OIBIB ------- OBIB, indented with text labels

SBIB -------- BIB, no citations
SIBIB ------- IBIB, no citations

HIT --------- Fields containing hit terms
HITIND ------ IC, ICA, ICI, NCL, CC and index field (ST and IT)
              containing hit terms
HITRN ------- HIT RN and its text modification
HITSTR ------ HIT RN, its text modification, its CA index name, and
              its structure diagram
HITSEQ ------ HIT RN, its text modification, its CA index name, its
              structure diagram, plus NTE and SEQ fields
FHITSTR ----- First HIT RN, its text modification, its CA index name, and
              its structure diagram
FHITSEQ ----- First HIT RN, its text modification, its CA index name, its
              structure diagram, plus NTE and SEQ fields
```

KWIC -------- Hit term plus 20 words on either side
OCC --------- Number of occurrence of hit term and field in which it occurs

To display a particular field or fields, enter the display field codes. For a list of the display field codes, enter HELP DFIELDS at an arrow prompt (=>). Examples of formats include: TI; TI,AU; BIB,ST; TI,IND; TI,SO. You may specify the format fields in any order and the information will be displayed in the same order as the format specification.

All of the formats (except for SAM, SCAN, HIT, HITIND, HITRN, HITSTR, FHITSTR, HITSEQ, FHITSEQ, KWIC, and OCC) may be used with DISPLAY ACC to view a specified Accession Number.
ENTER DISPLAY FORMAT (BIB):ti

L5 ANSWER 1 OF 10 HCAPLUS COPYRIGHT 2009 ACS on STN
TI Growth kinetics on oligo- and polysaccharides and promising features of three antioxidative potential probiotic strains

=> d his

(FILE 'HOME' ENTERED AT 15:29:52 ON 14 DEC 2009)

FILE 'HCAPLUS' ENTERED AT 15:30:00 ON 14 DEC 2009
L1 24586 S GUAR OR GALACTOMANNAN OR GALACTAN OR MANNAN OR OLIGOMANNOSE O
L2 67887 S PROANTHOCYANIDIN OR LACTOFERRIN OR LINOLEIC OR LINOLENIC
L3 175 S L1 AND L2
L4 12192 S PREBIOTIC OR BIFIDO?
L5 10 S L3 AND L4

=> log hold

COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	36.08	36.30

DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)	SINCE FILE ENTRY	TOTAL SESSION
CA SUBSCRIBER PRICE	-8.20	-8.20

SESSION WILL BE HELD FOR 120 MINUTES
STN INTERNATIONAL SESSION SUSPENDED AT 15:31:25 ON 14 DEC 2009

Connecting via Winsock to STN

Welcome to STN International! Enter x:X

LOGINID:SSPTAEXO1623

PASSWORD:
* * * * * * RECONNECTED TO STN INTERNATIONAL * * * * * *
SESSION RESUMED IN FILE 'HCAPLUS' AT 15:38:36 ON 14 DEC 2009
FILE 'HCAPLUS' ENTERED AT 15:38:36 ON 14 DEC 2009

COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	36.08	36.30

```
DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)       SINCE FILE      TOTAL
                                                      ENTRY    SESSION
CA SUBSCRIBER PRICE                                   -8.20      -8.20

=> s hydrolyzed guar
        153968 HYDROLYZED
         13538 GUAR
L6          93 HYDROLYZED GUAR
               (HYDROLYZED(W)GUAR)

=> s l2 and l6
L7           1 L2 AND L6

=> d l7 ti abs bib

L7   ANSWER 1 OF 1  HCAPLUS  COPYRIGHT 2009 ACS on STN
TI   Composition containing fermentable polysaccharides
AB   A nutritional composition (e.g., prebiotic polysaccharide-containing infant
     formula) comprises 0.1-15 g fermentable partially hydrolyzed gum having a
     degree of polymerization of 10-300/100 g dry weight of the composition and
0.1-15 g
     fermentable, indigestible polysaccharide other than a hydrolyzed gum
     having a d.p. of 10-300/100 g dry weight of the composition  Thus, partially
     hydrolyzed guar gum may be used in combination with
     inulin or indigestible polydextrin.
AN   2006:184964  HCAPLUS <<LOGINID::20091214>>
DN   144:253218
TI   Composition containing fermentable polysaccharides
IN   Speelmans, Gelske; Govers, Maria Johanna Adriana P.
PA   N.V. Nutricia, Neth.
SO   Eur. Pat. Appl., 15 pp.
     CODEN: EPXXDW
DT   Patent
LA   English
FAN.CNT 1
     PATENT NO.          KIND   DATE        APPLICATION NO.        DATE
     ---------------     ----   --------    --------------------   --------
PI   EP 1629727           A1    20060301    EP 2004-77393          20040824
         R:  AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT,
             IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, HU, PL, SK, HR
     AU 2005275578        A1    20060302    AU 2005-275578         20050824
     CA 2578093           A1    20060302    CA 2005-2578093        20050824
     WO 2006022544        A1    20060302    WO 2005-NL613          20050824
         W:  AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH,
             CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD,
             GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KP, KR, KZ,
             LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA,
             NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK,
             SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU,
             ZA, ZM, ZW
         RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE,
             IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ,
             CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH,
             GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY,
             KG, KZ, MD, RU, TJ, TM
     EP 1781117           A1    20070509    EP 2005-775174         20050824
         R:  AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE,
             IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR
     CN 101043822         A     20070926    CN 2005-80035522       20050824
     US 20080280852       A1    20081113    US 2007-574120         20070827
```

```
PRAI EP 2004-77393        A     20040824
     WO 2005-NL613        W     20050824
ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
RE.CNT  6     THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD
              ALL CITATIONS AVAILABLE IN THE RE FORMAT


=> s l4 and l6
L8            8 L4 AND L6

=> d l8 not l7
L7 IS NOT VALID HERE
For an explanation, enter "HELP DISPLAY".

=> s l8 not l7
L9            7 L8 NOT L7

=> d l9 1-7 ti abs bib

L9   ANSWER 1 OF 7  HCAPLUS  COPYRIGHT 2009 ACS on STN
TI   Dietary fiber formulation and method of administration
AB   A dietary fiber formulation may comprise partially hydrolyzed
     guar gum (PHGG) and fructooligosaccharides (FOS), wherein the
     dietary fiber formulation exhibits a prebiotic potential greater
     than a prebiotic potential of PHGG and FOS individually.  Thus,
     after administration, a PHGG/FOS blend has a lengthened fermentation time in
the
     intestinal tract and produces a greater variety of short-chain fatty acids
     (acetate, propionate, butyrate) than would either fiber individually.
AN   2007:482861  HCAPLUS <<LOGINID::20091214>>
DN   146:440734
TI   Dietary fiber formulation and method of administration
IN   Troup, John P.; Falk, Anne L.
PA   Novartis A.-G., Switz.; Novartis Pharma G.m.b.H.
SO   PCT Int. Appl., 32pp.
     CODEN: PIXXD2
DT   Patent
LA   English
FAN.CNT 1
     PATENT NO.          KIND   DATE        APPLICATION NO.        DATE
     ---------------     ----   --------    -------------------    --------
PI   WO 2007050656        A2    20070503    WO 2006-US41568        20061023
     WO 2007050656        A3    20070712
         W:  AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH,
             CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD,
             GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN,
             KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LV, LY, MA, MD, MG, MK,
             MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO,
             RS, RU, SC, SD, SE, SG, SK, SL, SM, SV, SY, TJ, TM, TN, TR, TT,
             TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW
         RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE,
             IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ,
             CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH,
             GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY,
             KG, KZ, MD, RU, TJ, TM, AP, EA, EP, OA
     AU 2006306241        A1    20070503    AU 2006-306241         20061023
     CA 2626398           A1    20070503    CA 2006-2626398        20061023
     EP 1940243           A2    20080709    EP 2006-826605         20061023
         R:  AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE,
             IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR
     JP 2009511506        T     20090319    JP 2008-534794         20061023
```

	IN 2008DN02528	A	20080725	IN 2008-DN2528	20080326
	CN 101291597	A	20081022	CN 2006-80039184	20080421
	MX 2008005253	A	20080507	MX 2008-5253	20080423
PRAI	US 2005-729767P	P	20051024		
	US 2005-742124P	P	20051202		
	WO 2006-US41568	W	20061023		

L9 ANSWER 2 OF 7 HCAPLUS COPYRIGHT 2009 ACS on STN
TI Physiological functions of partially hydrolyzed guar gum
AB A review. Partially hydrolyzed guar gum (PHGG) has a number of properties associated with dietary fiber. PHGG ingestion results in not only an increase in defecting frequency and softer stools in persons with constipation but also significantly improvement of diarrhea in patient with gastrointestinal intolerance. The lowering of fecal pH by intake of PHGG resulted in the growth of Lactobacillus spp. and Bifidobacterium spp., intestinal flora good for human health. Improvement of balance of intestinal microflora resulted in prevention from infection and colonization of Salmonella enteritidis. Further the ingestion of PHGG promoted absorption of mineral and lowered serum cholesterol and triglycerides in the rat and serum cholesterol in human by improving lipid metabolism without reduction of protein utilization. In addition, PHGG significantly reduced the level of plasma glucose, and thereby improved acute postprandial plasma glucose and insulin response. All these observations suggest that the PHGG is prospective one of dietary fiber with various biol. functions.
AN 2006:1346229 HCAPLUS <<LOGINID::20091214>>
DN 146:120942
TI Physiological functions of partially hydrolyzed guar gum
AU Yoon, Seon-Joo; Chu, Djong-Chi; Juneja, Lekh Raj
CS Department of Pathobiology, University of Washington, Seattle, WA, 98195, USA
SO Journal of Clinical Biochemistry and Nutrition (2006), 39(3), 134-144
CODEN: JCBNER; ISSN: 0912-0009
PB Japanese Society of Clinical Nutrition
DT Journal; General Review
LA English
RE.CNT 84 THERE ARE 84 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L9 ANSWER 3 OF 7 HCAPLUS COPYRIGHT 2009 ACS on STN
TI Role of partially hydrolyzed guar gum in the treatment of irritable bowel syndrome
AB A review. Irritable bowel syndrome (IBS) is the world's most common gastrointestinal functional disorder and is associated with several social and economic costs. Health-related quality of life is often impaired in patients with IBS. The pathophysiol. mechanisms underlying IBS remain poorly defined. The therapeutic approach to patients with IBS is based on symptoms, and fibers may play an important role in treatment. Among the various types of fiber, water-soluble, non-gelling fibers seem to be a promising option for treatment of IBS. Partially hydrolyzed guar gum (PHGG) is a water-soluble, non-gelling fiber that has provided therapeutic benefits. In clin. trials, PHGG decreased symptoms in constipation-predominant and diarrhea-predominant forms of IBS and decreased abdominal pain. Further, an improvement in quality of life was observed in patients with IBS during and after treatment with PHGG. Moreover, PHGG seems to have prebiotic properties because it increases the colonic contents of short-chain fatty acids, Lactobacilli, and Bifidobacteria.

AN 2006:178683 HCAPLUS <<LOGINID::20091214>>
DN 145:187836
TI Role of partially hydrolyzed guar gum in the treatment of irritable bowel syndrome
AU Giannini, Edoardo G.; Mansi, Carlo; Dulbecco, Pietro; Savarino, Vincenzo
CS Gastroenterology Unit, Department of Internal Medicine, University of Genoa, Genoa, Italy
SO Nutrition (New York, NY, United States) (2006), 22(3), 334-342
CODEN: NUTRER; ISSN: 0899-9007
PB Elsevier Inc.
DT Journal; General Review
LA English
OSC.G 9 THERE ARE 9 CAPLUS RECORDS THAT CITE THIS RECORD (9 CITINGS)
RE.CNT 66 THERE ARE 66 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L9 ANSWER 4 OF 7 HCAPLUS COPYRIGHT 2009 ACS on STN
TI Partially hydrolyzed guar gum. Clinical nutrition uses
AB A review is given concerning partially hydrolyzed guar gum that is relevant to clin. nutrition practice. Methods. All relevant papers published on partially hydrolyzed guar gum were reviewed and the results summarized. Results. Partially hydrolyzed guar gum (PHGG) is a water-soluble dietary fiber with a wide range of uses in clin. nutrition. Its low viscosity allows its use in enteral products and beverages. PHGG can be added to enteral formulas and food products as a dietary fiber source. PHGG provides the benefits associated with dietary fiber ingestion. Addition of PHGG to the diet reduced laxative dependence in a nursing home population. PHGG also reduced the incidence of diarrhea in septic patients receiving total enteral nutrition and reduced symptoms of irritable bowel syndrome. PHGG also increased production of Bifidobacterium in the gut. Conclusion. The ease of use of PHGG and its clin. effectiveness make it a good choice in clin. nutrition practice.
AN 2003:415664 HCAPLUS <<LOGINID::20091214>>
DN 139:229794
TI Partially hydrolyzed guar gum. Clinical nutrition uses
AU Slavin, Joanne L.; Greenberg, Norman A.
CS Department of Food Science and Nutrition, University of Minnesota, St. Paul, MN, USA
SO Nutrition (New York, NY, United States) (2003), 19(6), 549-552
CODEN: NUTRER; ISSN: 0899-9007
PB Elsevier Science Inc.
DT Journal; General Review
LA English
OSC.G 25 THERE ARE 25 CAPLUS RECORDS THAT CITE THIS RECORD (25 CITINGS)
RE.CNT 33 THERE ARE 33 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L9 ANSWER 5 OF 7 HCAPLUS COPYRIGHT 2009 ACS on STN
TI The prebiotic effects of biscuits containing partially hydrolysed guar gum and fructo-oligosaccharides - a human volunteer study
AB Prebiotics are nondigestible food ingredients that target selected groups of human colonic microflora, thus altering the microbial composition in a more beneficial way by increasing the populations of bifidobacteria and/or lactobacilli. The prebiotic potential of partially hydrolyzed guar gum (PHGG) and fructooligosaccharides (FOS) contained in biscuits was assessed in 31 humans. Fluorescent in situ hybridization with oligonucleotide probes targeting Bacteroides, Bifidobacterium, Clostridium, and Lactobacillus-Enterococcus spp. was used for bacterial identification and the total bacteria were enumerated using the 4',6-diamidino-2-phenylindole fluorescent staining.

The subjects consumed daily 3 biscuits (providing 6.6 g FOS and 3.4 g PHGG) or 3 placebo biscuits in two 21-day crossover periods. The Bifidobacteria counts increased after ingestion of the exptl. biscuits compared with placebo. The Bifidobacteria counts returned to pretreatment levels within 7 days after cessation of the exptl. biscuits intake. A correlation was found between the initial fecal Bifidobacteria counts and the magnitude of bifidogenesis ; subjects with low initial Bifidobacteria counts experienced the greatest increase in bifidogenesis. No changes were observed in the other bacterial groups monitored. Thus, the prebiotic nature of FOS and PHGG was maintained in the final biscuit food product as evidenced from the selective increase in Bifidobacteria counts.

AN 2001:756726 HCAPLUS <<LOGINID::20091214>>
DN 136:36823
TI The prebiotic effects of biscuits containing partially hydrolysed guar gum and fructo-oligosaccharides - a human volunteer study
AU Tuohy, K. M.; Kolida, S.; Lustenberger, A. M.; Gibson, G. R.
CS Food Microbial Sciences Unit, School of Food Biosciences, University of Reading, Reading, RG6 6AP, UK
SO British Journal of Nutrition (2001), 86(3), 341-348
CODEN: BJNUAV; ISSN: 0007-1145
PB CABI Publishing
DT Journal
LA English
OSC.G 75 THERE ARE 75 CAPLUS RECORDS THAT CITE THIS RECORD (75 CITINGS)
RE.CNT 41 THERE ARE 41 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L9 ANSWER 6 OF 7 HCAPLUS COPYRIGHT 2009 ACS on STN
TI Preventive effect of partially hydrolyzed guar gum on infection of Salmonella enteritidis in young and laying hens
AB The preventive effect of partially hydrolyzed guar gum (PHGG) on the colonization of Salmonella enteritidis (SE) in young and laying hens was investigated. The effects of feed supplemented with 0.025, 0.05, and 0.1% PHGG was examined on young hens orally infected with SE. The incidence of SE in organs was decreased, the excretion of SE into feces was increased, and the agglutinating antibody titer to SE in serum was decreased by the administration of PHGG to young hens. In particular, feed supplemented with 0.025% PHGG was the most effective. It was also shown that feed supplemented with 0.025% PHGG increased the number of Bifidobacterium spp. and Lactobacillus spp., the most numerous intestinal bacteria in the cecum of young hen. The effect of the excretion of SE via feces was also observed in an experiment using laying hens. The incidence of SE on the surface of the eggshell and in egg white and egg yolk was also decreased when the feed of laying hens was supplemented with 0.025% PHGG. These results show that the administration of feed supplemented with PHGG can prevent the colonization of SE in young and laying hens, which, in turn, could be related to improvement in the balance of intestinal microflora.
AN 2000:370967 HCAPLUS <<LOGINID::20091214>>
DN 133:163623
TI Preventive effect of partially hydrolyzed guar gum on infection of Salmonella enteritidis in young and laying hens
AU Ishihara, N.; Chu, D.-C.; Akachi, S.; Juneja, L. R.
CS Nutritional Foods Division, Taiyo Kagaku Co., Ltd., Mie, 510-0844, Japan
SO Poultry Science (2000), 79(5), 689-697
CODEN: POSCAL; ISSN: 0032-5791
PB Poultry Science Association, Inc.
DT Journal
LA English
OSC.G 6 THERE ARE 6 CAPLUS RECORDS THAT CITE THIS RECORD (6 CITINGS)

RE.CNT 56   THERE ARE 56 CITED REFERENCES AVAILABLE FOR THIS RECORD
              ALL CITATIONS AVAILABLE IN THE RE FORMAT

L9   ANSWER 7 OF 7 HCAPLUS COPYRIGHT 2009 ACS on STN
TI   Effects of partially hydrolyzed guar gum intake on
     human intestinal microflora and its metabolism
AB   The growth responses of a variety of human intestinal bacteria to
     partially hydrolyzed guar gum (PHGG) were investigated
     in vitro and in vivo. In an in vitro experiment, PHGG moderately enhanced
     growth of some bacterial strains including Bacteroides ovatus, Clostridium
     coccoides, C. butyricum, and Peptostreptococcus productus. Effects of
     PHGG intake (7 g/volunteer, 3 times per day, for 14 days) on fecal
     microflora, bacterial metabolites, and pH were investigated using nine
     healthy human volunteers. The count of Bifidobacterium spp. and
     the percentage of these species in the total count increased significantly
     during the PHGG intake periods. Among the acid-forming bacteria,
     Lactobacillus spp. also increased. The fecal pH and fecal bacterial
     metabolites such as β-glucoronidase activity, putrefactive products,
     and ammonia content were significantly decreased by PHGG intake. Two
     weeks after the end of PHGG intake, the bacterial counts and their biol.
     manifestations appeared to return to the former state.
AN   1994:578462 HCAPLUS <<LOGINID::20091214>>
DN   121:178462
OREF 121:32403a,32406a
TI   Effects of partially hydrolyzed guar gum intake on
     human intestinal microflora and its metabolism
AU   Okubo, Tsutomu; Ishihara, Noriyuki; Takahashi, Hidehisa; Fujisawa,
     Tomohiko; Kim, Mujo; Yamamoto, Takehiko; Mitsuoka, Tomotari
CS   Cent. Res. Lab., Taiyo Kagaku Co., Ltd., Yokkaichi, 510, Japan
SO   Bioscience, Biotechnology, and Biochemistry (1994), 58(8), 1364-9
     CODEN: BBBIEJ; ISSN: 0916-8451
DT   Journal
LA   English
OSC.G   42   THERE ARE 42 CAPLUS RECORDS THAT CITE THIS RECORD (42 CITINGS)

=> d his

     (FILE 'HOME' ENTERED AT 15:29:52 ON 14 DEC 2009)

     FILE 'HCAPLUS' ENTERED AT 15:30:00 ON 14 DEC 2009
L1   24586 S GUAR OR GALACTOMANNAN OR GALACTAN OR MANNAN OR OLIGOMANNOSE O
L2   67887 S PROANTHOCYANIDIN OR LACTOFERRIN OR LINOLEIC OR LINOLENIC
L3   175 S L1 AND L2
L4   12192 S PREBIOTIC OR BIFIDO?
L5   10 S L3 AND L4
L6   93 S HYDROLYZED GUAR
L7   1 S L2 AND L6
L8   8 S L4 AND L6
L9   7 S L8 NOT L7

=> log hold
COST IN U.S. DOLLARS   SINCE FILE   TOTAL
                                                         ENTRY   SESSION
FULL ESTIMATED COST   65.78   66.00

DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)   SINCE FILE   TOTAL
                                                         ENTRY   SESSION
CA SUBSCRIBER PRICE   -14.76   -14.76

 SESSION WILL BE HELD FOR 120 MINUTES

STN INTERNATIONAL SESSION SUSPENDED AT 15:39:45 ON 14 DEC 2009

Connecting via Winsock to STN

Welcome to STN International! Enter x:X

LOGINID:SSPTAEXO1623

PASSWORD:
 * * * * * * RECONNECTED TO STN INTERNATIONAL * * * * * *
SESSION RESUMED IN FILE 'HCAPLUS' AT 15:41:46 ON 14 DEC 2009
FILE 'HCAPLUS' ENTERED AT 15:41:46 ON 14 DEC 2009
COPYRIGHT (C) 2009 AMERICAN CHEMICAL SOCIETY (ACS)s

COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	65.78	66.00

DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)	SINCE FILE ENTRY	TOTAL SESSION
CA SUBSCRIBER PRICE	-14.76	-14.76

```
=> s l2 and l4
L10        201 L2 AND L4

=> s l10 and (PY<2004 or AY<2004 or PRY<2004)
      24054478 PY<2004
       4828829 AY<2004
       4302407 PRY<2004
L11         89 L10 AND (PY<2004 OR AY<2004 OR PRY<2004)

=> s fiber or guar or oligosaccharide
        652577 FIBER
         13538 GUAR
         34364 OLIGOSACCHARIDE
L12     698550 FIBER OR GUAR OR OLIGOSACCHARIDE

=> s l11 and l12
L13          6 L11 AND L12

=> d l13 1-6 ti abs bib

L13  ANSWER 1 OF 6  HCAPLUS  COPYRIGHT 2009 ACS on STN
TI   Continuous multi-microencapsulation process for improving the stability
     and storage life of biologically active ingredients in foods, cosmetics
     and drugs
AB   Microcapsules are obtained in a continuous water-in-oil-in-water
     microencapsulation process through in situ and interfacial polymerization of
the
     emulsion.  A formulation comprises a continuous water phase having a
     dispersion of microcapsules which contain oil drops and in the inside of
     each oil phase drop (containing optionally oil-soluble materials) there is a
     dispersion of water, or aqueous extract or water-dispersible material or
     water-soluble material.  The oil drops are encapsulated with a polymerizable
     material of natural origin.  Such microcapsules are appropriate for
     spray-drying, to be used as dry powder, lyophilized, self-emulsifiable
     powder, gel, cream, and any liquid form.  The active compds. included in the
     microcapsules are beneficial to health and other biol. purposes.  Such
```

formulations are appropriate for incorporation in any class of food, especially for the production of nutraceuticals, as well as cosmetic products (such as rejuvenescence creams, anti-wrinkle creams, gels, bath and shower consumable products and sprays). The prepns. are adequate to stabilize compds. added to food, media for cultivating microbes and nutraceuticals, especially those which are easily degradable or oxidizable.

AN 2005:564598 HCAPLUS <<LOGINID::20091214>>

DN 143:77319

TI Continuous multi-microencapsulation process for improving the stability and storage life of biologically active ingredients in foods, cosmetics and drugs

IN Casana Giner, Victor; Gimeno Sierra, Miguel; Gimeno Sierra, Barbara; Moser, Martha

PA GAT Formulation G.m.b.H., Austria

SO PCT Int. Appl., 72 pp.
CODEN: PIXXD2

DT Patent

LA Spanish

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 2005058476	A1	20050630	WO 2004-ES562	20041217 <--
	W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW				
	RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
	ES 2235642	A1	20050701	ES 2003-2998	20031218 <--
	ES 2235642	B2	20060301		
	AU 2004298792	A1	20050630	AU 2004-298792	20041217 <--
	CA 2550615	A1	20050630	CA 2004-2550615	20041217 <--
	EP 1702675	A1	20060920	EP 2004-805105	20041217 <--
	R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, FI, RO, CY, TR, BG, CZ, EE, HU, PL, SK, IS				
	CN 1917946	A	20070221	CN 2004-80041872	20041217 <--
	BR 2004017767	A	20070417	BR 2004-17767	20041217 <--
	JP 2007521135	T	20070802	JP 2006-544472	20041217 <--
	MX 2006006735	A	20070216	MX 2006-6735	20060614 <--
	US 20070077308	A1	20070405	US 2006-596556	20060616 <--
	US 20080102132	A2	20080501		
PRAI	ES 2003-2998	A	20031218	<--	
	WO 2004-ES562	W	20041217		

OSC.G 6 THERE ARE 6 CAPLUS RECORDS THAT CITE THIS RECORD (8 CITINGS)

RE.CNT 4 THERE ARE 4 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L13 ANSWER 2 OF 6 HCAPLUS COPYRIGHT 2009 ACS on STN

TI Dietary supplements and methods of preparing and administering dietary supplements

AB A chewable or non-chewable, palatable and shelf stable dietary supplement for animals including a carrier matrix formed of a natural substance and an effective amount of a medicament intermixed with the carrier matrix is disclosed. Methods for administering a medicament to an animal may include forming a slurry from a natural substance; mixing an effective amount of a medicament with the slurry to form a mixture; pouring the mixture

into a mold; freezing the mixture to form a frozen mixture; drying the frozen mixture to form a freeze-dried dietary supplement; and administering the dietary supplement to an animal. Methods for preparing a dietary supplement may include providing a natural substance to form a carrier matrix for the medicament; slurrifying the natural substance to form a slurry; mixing an effective amount of the medicament with the slurry to form a mixture; pouring the mixture into a mold; freezing the mixture; and removing moisture from the mixture to form a shelf-stable dietary supplement.

AN 2004:1019519 HCAPLUS <<LOGINID::20091214>>
DN 141:428039
TI Dietary supplements and methods of preparing and administering dietary supplements
IN Finke, Mark D.
PA Mark D. Finke, Inc., USA
SO U.S. Pat. Appl. Publ., 12 pp.
CODEN: USXXCO
DT Patent
LA English
FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI US 20040234579	A1	20041125	US 2003-443588	20030522 <--
WO 2004105504	A2	20041209	WO 2004-US15900	20040520 <--
WO 2004105504	A3	20060323		

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW
RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG

PRAI US 2003-443588 A 20030522 <--
ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
OSC.G 4 THERE ARE 4 CAPLUS RECORDS THAT CITE THIS RECORD (4 CITINGS)

L13 ANSWER 3 OF 6 HCAPLUS COPYRIGHT 2009 ACS on STN
TI Foods for skin treatment
AB Title foods contain lactic acid bacteria, oligosaccharides, dietary fiber, ascorbic acid, and proanthocyanidin. Thus, powdered food containing Bifidobacterium longum, galactooligosaccharide, indigestible dextrin, ascorbic acid, and proanthocyanidin improved skin condition and alleviated constipation and fatigue in women in a synergistic manner.
AN 2003:936297 HCAPLUS <<LOGINID::20091214>>
DN 139:395205
TI Foods for skin treatment
IN Takagaki, Kinya
PA Toyo Shinyaku Co., Ltd., Japan
SO Jpn. Kokai Tokkyo Koho, 6 pp.
CODEN: JKXXAF
DT Patent
LA Japanese
FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI JP 2003339353	A	20031202	JP 2002-151358	20020524 <--

PRAI JP 2002-151358 20020524 <--

OSC.G 2 THERE ARE 2 CAPLUS RECORDS THAT CITE THIS RECORD (2 CITINGS)

L13 ANSWER 4 OF 6 HCAPLUS COPYRIGHT 2009 ACS on STN
TI Cosmetic or topical compositions containing lactoferrin and glucan
AB The compns., which enhances protective function and regeneration of the skin, contain lactoferrin and β-1,3-glucan. A face cleansing soap was prepared from lactoferrin 0.01, hydrolyzed yeast extract 0.01, bifidobacteria fermentation extract 0.01, DNA-K 0.01, fatty acid soap 98.35, Na cocoylglutamate 1.0, tetrasodium etidronate 0.2, squalane 0.3, carrot extract 0.05, soybean oil 0.05, and glucan oligosaccharide 0.01 weight%.
AN 2003:771484 HCAPLUS <<LOGINID::20091214>>
DN 139:280925
TI Cosmetic or topical compositions containing lactoferrin and glucan
IN Fukuda, Takeshi
PA Japan
SO Jpn. Kokai Tokkyo Koho, 8 pp.
CODEN: JKXXAF
DT Patent
LA Japanese
FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI JP 2003277221	A	20031002	JP 2002-81089	20020322 <--
PRAI JP 2002-81089		20020322 <--		

L13 ANSWER 5 OF 6 HCAPLUS COPYRIGHT 2009 ACS on STN
TI Method for improving the skin and coat of pets
AB A method for improving or maintaining the skin and coat system of a pet includes administering to the pet a nutritional agent which promotes the growth of bifido- and lactic-bacteria in its gastro-intestinal tract. The nutritional agent may be a prebiotic or a probiotic microorganism, or both. The nutritional agent may be administered together with a long chain fatty acid.
AN 2001:185508 HCAPLUS <<LOGINID::20091214>>
DN 134:192560
TI Method for improving the skin and coat of pets
IN Russell, Terry; Young, Linda A.
PA Societe Des Produits Nestle S.A., Switz.; Russell, Jody
SO PCT Int. Appl., 20 pp.
CODEN: PIXXD2
DT Patent
LA English
FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI WO 2001017365	A1	20010315	WO 2000-EP8747	20000906 <--
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW				
RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG				
CA 2383714	A1	20010315	CA 2000-2383714	20000906 <--
CA 2383714	C	20090512		
BR 2000013780	A	20020514	BR 2000-13780	20000906 <--

```
     EP 1213970           A1    20020619    EP 2000-958527         20000906 <--
     EP 1213970           B1    20080611
         R:  AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT,
             IE, SI, LT, LV, FI, RO, MK, CY, AL
     AU 783678            B2    20051124    AU 2000-70016          20000906 <--
     AT 397868            T     20080715    AT 2000-958527         20000906 <--
     ES 2307531           T3    20081201    ES 2000-958527         20000906 <--
     MX 2002002430        A     20020702    MX 2002-2430           20020306 <--
     ZA 2002002647        A     20030704    ZA 2002-2647           20020404 <--
     HK 1048232           A1    20081031    HK 2002-108938         20021209 <--
PRAI US 1999-152653P      P     19990907  <--
     WO 2000-EP8747       W     20000906  <--
OSC.G   3     THERE ARE 3 CAPLUS RECORDS THAT CITE THIS RECORD (3 CITINGS)
RE.CNT  7     THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD
              ALL CITATIONS AVAILABLE IN THE RE FORMAT

L13  ANSWER 6 OF 6  HCAPLUS  COPYRIGHT 2009 ACS on STN
TI   Nutritional or pharmaceutical compositions containing iron particularly
     assimilable by humans and organisms
AB   The title compns. containing an iron transporter having a bifidogen
     effect and an iron salt are disclosed.  A pharmaceutical composition contained
     ferric chloride 7, lactoferrin 10, fructo-
     oligosaccharide 1200 mg, and excipients and fragrances q.s.
AN   1999:583752  HCAPLUS <<LOGINID::20091214>>
DN   131:189706
TI   Nutritional or pharmaceutical compositions containing iron particularly
     assimilable by humans and organisms
IN   Auzerie, Jack; Berbille, Herve
PA   Investigations Therapeutiques Essais Cliniques Services S.a r.l., Fr.
SO   Fr. Demande, 9 pp.
     CODEN: FRXXBL
DT   Patent
LA   French
FAN.CNT 1
     PATENT NO.          KIND   DATE        APPLICATION NO.        DATE
     ---------------     ----   --------    --------------------   --------
PI   FR 2773713           A1    19990723    FR 1998-624            19980116 <--
     FR 2773713           B1    20010601
     EP 938850            A1    19990901    EP 1999-450002         19990115 <--
         R:  AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT,
             IE, SI, LT, LV, FI, RO
PRAI FR 1998-624          A     19980116  <--
RE.CNT  2     THERE ARE 2 CITED REFERENCES AVAILABLE FOR THIS RECORD
              ALL CITATIONS AVAILABLE IN THE RE FORMAT


=> d his

     (FILE 'HOME' ENTERED AT 15:29:52 ON 14 DEC 2009)

     FILE 'HCAPLUS' ENTERED AT 15:30:00 ON 14 DEC 2009
L1         24586 S GUAR OR GALACTOMANNAN OR GALACTAN OR MANNAN OR OLIGOMANNOSE O
L2         67887 S PROANTHOCYANIDIN OR LACTOFERRIN OR LINOLEIC OR LINOLENIC
L3           175 S L1 AND L2
L4         12192 S PREBIOTIC OR BIFIDO?
L5            10 S L3 AND L4
L6            93 S HYDROLYZED GUAR
L7             1 S L2 AND L6
L8             8 S L4 AND L6
L9             7 S L8 NOT L7
L10          201 S L2 AND L4
```

```
L11          89 S L10 AND (PY<2004 OR AY<2004 OR PRY<2004)
L12      698550 S FIBER OR GUAR OR OLIGOSACCHARIDE
L13           6 S L11 AND L12

=> log hold
COST IN U.S. DOLLARS                                SINCE FILE      TOTAL
                                                         ENTRY    SESSION
FULL ESTIMATED COST                                      89.48      89.70

DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)          SINCE FILE      TOTAL
                                                         ENTRY    SESSION
CA SUBSCRIBER PRICE                                     -19.68     -19.68

 SESSION WILL BE HELD FOR 120 MINUTES
STN INTERNATIONAL SESSION SUSPENDED AT 15:42:55 ON 14 DEC 2009

Connecting via Winsock to STN



Welcome to STN International!  Enter x:X

LOGINID:SSPTAEXO1623

PASSWORD:
 * * * * * * RECONNECTED TO STN INTERNATIONAL * * * * * *
SESSION RESUMED IN FILE 'HCAPLUS' AT 15:49:50 ON 14 DEC 2009
FILE 'HCAPLUS' ENTERED AT 15:49:50 ON 14 DEC 2009
COPYRIGHT (C) 2009 AMERICAN CHEMICAL SOCIETY (ACS)

COST IN U.S. DOLLARS                                SINCE FILE      TOTAL
                                                         ENTRY    SESSION
FULL ESTIMATED COST                                      89.48      89.70

DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)          SINCE FILE      TOTAL
                                                         ENTRY    SESSION
CA SUBSCRIBER PRICE                                     -19.68     -19.68

=> s methyl (2a)(mannooligosaccharide or (manno-oligosaccharide) or oligomannoes or
oligomannan)
       1125944 METHYL
           248 MANNOOLIGOSACCHARIDE
          2824 MANNO
         34364 OLIGOSACCHARIDE
            43 MANNO-OLIGOSACCHARIDE
                 (MANNO(W)OLIGOSACCHARIDE)
             0 OLIGOMANNOES
             9 OLIGOMANNAN
L14          1 METHYL (2A)(MANNOOLIGOSACCHARIDE OR (MANNO-OLIGOSACCHARIDE) OR
               OLIGOMANNOES OR OLIGOMANNAN)

=> s (methyl or methylated or methylation) (4a)(mannooligosaccharide or
(manno-oligosaccharide) or oligomannoes or oligomannan)
       1125944 METHYL
         45139 METHYLATED
        107291 METHYLATION
           248 MANNOOLIGOSACCHARIDE
          2824 MANNO
         34364 OLIGOSACCHARIDE
            43 MANNO-OLIGOSACCHARIDE
```

```
                (MANNO(W)OLIGOSACCHARIDE)
             0 OLIGOMANNOES
             9 OLIGOMANNAN
L15          1 (METHYL OR METHYLATED OR METHYLATION) (4A)(MANNOOLIGOSACCHARIDE
               OR (MANNO-OLIGOSACCHARIDE) OR OLIGOMANNOES OR OLIGOMANNAN)

=> d l15 ti abs bib

L15  ANSWER 1 OF 1  HCAPLUS  COPYRIGHT 2009 ACS on STN
TI   Synthetic studies on cell-surface glycans.  Part 12.  Proton and carbon-13
     NMR spectral study of synthetic methyl D-mannooligosaccharides
AB   1H- and 13C-NMR spectra for 16 synthetic Me manno-oligosaccharides were
     recorded, and the signals for the anomeric protons and anomeric carbon
     atoms in branched manno-pentaosides and -hexaosides were assigned, based
     on the data for Me manno-biosides and -triosides.  These NMR data
     identified the branching pattern of high-mannose types of glycans of
     glycopeptides with those of unambiguously synthesized
     manno-oligosaccharides, and confirmed the structures proposed for such
     glycans.
AN   1982:123143  HCAPLUS <<LOGINID::20091214>>
DN   96:123143
OREF 96:20233a,20236a
TI   Synthetic studies on cell-surface glycans.  Part 12.  Proton and carbon-13
     NMR spectral study of synthetic methyl D-mannooligosaccharides
AU   Ogawa, Tomoya; Sasajima, Kikuo
CS   Inst. Phys. Chem. Res., Wako, 351, Japan
SO   Carbohydrate Research (1981), 97(2), 205-27
     CODEN: CRBRAT; ISSN: 0008-6215
DT   Journal
LA   English
OSC.G   12    THERE ARE 12 CAPLUS RECORDS THAT CITE THIS RECORD (12 CITINGS)


=> s (methyl or methylated or methylation) (4a)(mannooligosaccharide or
(manno-oligosaccharide) or oligomannose or oligomannan)
       1125944 METHYL
         45139 METHYLATED
        107291 METHYLATION
           248 MANNOOLIGOSACCHARIDE
          2824 MANNO
         34364 OLIGOSACCHARIDE
            43 MANNO-OLIGOSACCHARIDE
                (MANNO(W)OLIGOSACCHARIDE)
           365 OLIGOMANNOSE
             9 OLIGOMANNAN
L16          1 (METHYL OR METHYLATED OR METHYLATION) (4A)(MANNOOLIGOSACCHARIDE
               OR (MANNO-OLIGOSACCHARIDE) OR OLIGOMANNOSE OR OLIGOMANNAN)


=> s enteral or enteric or intestinal or colonic or diarrhea
          4860 ENTERAL
         17875 ENTERIC
        141518 INTESTINAL
         19597 COLONIC
         25501 DIARRHEA
L17     192703 ENTERAL OR ENTERIC OR INTESTINAL OR COLONIC OR DIARRHEA

=> s pathogenic or clostridium or salmonella
         70459 PATHOGENIC
         29753 CLOSTRIDIUM
         53849 SALMONELLA
```

```
L18     148594 PATHOGENIC OR CLOSTRIDIUM OR SALMONELLA

=> s l17 and l18
L19       9330 L17 AND L18

=> s l6 and l19
L20          5 L6 AND L19

=> d l20 1-5 ti abs bib

L20  ANSWER 1 OF 5  HCAPLUS  COPYRIGHT 2009 ACS on STN
TI   Dietary fiber formulation and method of administration
AB   A dietary fiber formulation may comprise partially hydrolyzed
     guar gum (PHGG) and fructooligosaccharides (FOS), wherein the
     dietary fiber formulation exhibits a prebiotic potential greater than a
     prebiotic potential of PHGG and FOS individually.  Thus, after
     administration, a PHGG/FOS blend has a lengthened fermentation time in the
     intestinal tract and produces a greater variety of short-chain
     fatty acids (acetate, propionate, butyrate) than would either fiber
     individually.
AN   2007:482861  HCAPLUS <<LOGINID::20091214>>
DN   146:440734
TI   Dietary fiber formulation and method of administration
IN   Troup, John P.; Falk, Anne L.
PA   Novartis A.-G., Switz.; Novartis Pharma G.m.b.H.
SO   PCT Int. Appl., 32pp.
     CODEN: PIXXD2
DT   Patent
LA   English
FAN.CNT 1
     PATENT NO.          KIND   DATE        APPLICATION NO.        DATE
     ---------------     ----   --------    --------------------   --------
PI   WO 2007050656        A2    20070503    WO 2006-US41568        20061023
     WO 2007050656        A3    20070712
         W:  AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH,
             CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD,
             GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN,
             KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LV, LY, MA, MD, MG, MK,
             MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO,
             RS, RU, SC, SD, SE, SG, SK, SL, SM, SV, SY, TJ, TM, TN, TR, TT,
             TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW
         RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE,
             IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ,
             CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH,
             GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY,
             KG, KZ, MD, RU, TJ, TM, AP, EA, EP, OA
     AU 2006306241        A1    20070503    AU 2006-306241         20061023
     CA 2626398           A1    20070503    CA 2006-2626398        20061023
     EP 1940243           A2    20080709    EP 2006-826605         20061023
         R:  AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE,
             IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR
     JP 2009511506        T     20090319    JP 2008-534794         20061023
     IN 2008DN02528       A     20080725    IN 2008-DN2528         20080326
     CN 101291597         A     20081022    CN 2006-80039184       20080421
     MX 2008005253        A     20080507    MX 2008-5253           20080423
PRAI US 2005-729767P      P     20051024
     US 2005-742124P      P     20051202
     WO 2006-US41568      W     20061023

L20  ANSWER 2 OF 5  HCAPLUS  COPYRIGHT 2009 ACS on STN
TI   Physiological functions of partially hydrolyzed guar
```

gum
AB A review. Partially hydrolyzed guar gum (PHGG) has a number of properties associated with dietary fiber. PHGG ingestion results in not only an increase in defecting frequency and softer stools in persons with constipation but also significantly improvement of diarrhea in patient with gastrointestinal intolerance. The lowering of fecal pH by intake of PHGG resulted in the growth of Lactobacillus spp. and Bifidobacterium spp., intestinal flora good for human health. Improvement of balance of intestinal microflora resulted in prevention from infection and colonization of Salmonella enteritidis. Further the ingestion of PHGG promoted absorption of mineral and lowered serum cholesterol and triglycerides in the rat and serum cholesterol in human by improving lipid metabolism without reduction of protein utilization. In addition, PHGG significantly reduced the level of plasma glucose, and thereby improved acute postprandial plasma glucose and insulin response. All these observations suggest that the PHGG is prospective one of dietary fiber with various biol. functions.
AN 2006:1346229 HCAPLUS <<LOGINID::20091214>>
DN 146:120942
TI Physiological functions of partially hydrolyzed guar gum
AU Yoon, Seon-Joo; Chu, Djong-Chi; Juneja, Lekh Raj
CS Department of Pathobiology, University of Washington, Seattle, WA, 98195, USA
SO Journal of Clinical Biochemistry and Nutrition (2006), 39(3), 134-144
CODEN: JCBNER; ISSN: 0912-0009
PB Japanese Society of Clinical Nutrition
DT Journal; General Review
LA English
RE.CNT 84 THERE ARE 84 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L20 ANSWER 3 OF 5 HCAPLUS COPYRIGHT 2009 ACS on STN
TI The prebiotic effects of biscuits containing partially hydrolysed guar gum and fructo-oligosaccharides - a human volunteer study
AB Prebiotics are nondigestible food ingredients that target selected groups of human colonic microflora, thus altering the microbial composition in a more beneficial way by increasing the populations of bifidobacteria and/or lactobacilli. The prebiotic potential of partially hydrolyzed guar gum (PHGG) and fructooligosaccharides (FOS) contained in biscuits was assessed in 31 humans. Fluorescent in situ hybridization with oligonucleotide probes targeting Bacteroides, Bifidobacterium, Clostridium, and Lactobacillus-Enterococcus spp. was used for bacterial identification and the total bacteria were enumerated using the 4',6-diamidino-2-phenylindole fluorescent staining. The subjects consumed daily 3 biscuits (providing 6.6 g FOS and 3.4 g PHGG) or 3 placebo biscuits in two 21-day crossover periods. The Bifidobacteria counts increased after ingestion of the exptl. biscuits compared with placebo. The Bifidobacteria counts returned to pretreatment levels within 7 days after cessation of the exptl. biscuits intake. A correlation was found between the initial fecal Bifidobacteria counts and the magnitude of bifidogenesis; subjects with low initial Bifidobacteria counts experienced the greatest increase in bifidogenesis. No changes were observed in the other bacterial groups monitored. Thus, the prebiotic nature of FOS and PHGG was maintained in the final biscuit food product as evidenced from the selective increase in Bifidobacteria counts.
AN 2001:756726 HCAPLUS <<LOGINID::20091214>>
DN 136:36823
TI The prebiotic effects of biscuits containing partially hydrolysed guar gum and fructo-oligosaccharides - a human volunteer study
AU Tuohy, K. M.; Kolida, S.; Lustenberger, A. M.; Gibson, G. R.

CS Food Microbial Sciences Unit, School of Food Biosciences, University of Reading, Reading, RG6 6AP, UK
SO British Journal of Nutrition (2001), 86(3), 341-348
CODEN: BJNUAV; ISSN: 0007-1145
PB CABI Publishing
DT Journal
LA English
OSC.G 75 THERE ARE 75 CAPLUS RECORDS THAT CITE THIS RECORD (75 CITINGS)
RE.CNT 41 THERE ARE 41 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L20 ANSWER 4 OF 5 HCAPLUS COPYRIGHT 2009 ACS on STN
TI Preventive effect of partially hydrolyzed guar gum on infection of Salmonella enteritidis in young and laying hens
AB The preventive effect of partially hydrolyzed guar gum (PHGG) on the colonization of Salmonella enteritidis (SE) in young and laying hens was investigated. The effects of feed supplemented with 0.025, 0.05, and 0.1% PHGG was examined on young hens orally infected with SE. The incidence of SE in organs was decreased, the excretion of SE into feces was increased, and the agglutinating antibody titer to SE in serum was decreased by the administration of PHGG to young hens. In particular, feed supplemented with 0.025% PHGG was the most effective. It was also shown that feed supplemented with 0.025% PHGG increased the number of Bifidobacterium spp. and Lactobacillus spp., the most numerous intestinal bacteria in the cecum of young hen. The effect of the excretion of SE via feces was also observed in an experiment using laying hens. The incidence of SE on the surface of the eggshell and in egg white and egg yolk was also decreased when the feed of laying hens was supplemented with 0.025% PHGG. These results show that the administration of feed supplemented with PHGG can prevent the colonization of SE in young and laying hens, which, in turn, could be related to improvement in the balance of intestinal microflora.
AN 2000:370967 HCAPLUS <<LOGINID::20091214>>
DN 133:163623
TI Preventive effect of partially hydrolyzed guar gum on infection of Salmonella enteritidis in young and laying hens
AU Ishihara, N.; Chu, D.-C.; Akachi, S.; Juneja, L. R.
CS Nutritional Foods Division, Taiyo Kagaku Co., Ltd., Mie, 510-0844, Japan
SO Poultry Science (2000), 79(5), 689-697
CODEN: POSCAL; ISSN: 0032-5791
PB Poultry Science Association, Inc.
DT Journal
LA English
OSC.G 6 THERE ARE 6 CAPLUS RECORDS THAT CITE THIS RECORD (6 CITINGS)
RE.CNT 56 THERE ARE 56 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L20 ANSWER 5 OF 5 HCAPLUS COPYRIGHT 2009 ACS on STN
TI Effects of partially hydrolyzed guar gum intake on human intestinal microflora and its metabolism
AB The growth responses of a variety of human intestinal bacteria to partially hydrolyzed guar gum (PHGG) were investigated in vitro and in vivo. In an in vitro experiment, PHGG moderately enhanced growth of some bacterial strains including Bacteroides ovatus, Clostridium coccoides, C. butyricum, and Peptostreptococcus productus. Effects of PHGG intake (7 g/volunteer, 3 times per day, for 14 days) on fecal microflora, bacterial metabolites, and pH were investigated using nine healthy human volunteers. The count of Bifidobacterium spp. and the percentage of these species in the total count increased significantly during the PHGG intake periods. Among the acid-forming bacteria, Lactobacillus spp. also increased. The fecal pH and fecal

bacterial metabolites such as β-glucoronidase activity, putrefactive products, and ammonia content were significantly decreased by PHGG intake. Two weeks after the end of PHGG intake, the bacterial counts and their biol. manifestations appeared to return to the former state.

AN 1994:578462 HCAPLUS <<LOGINID::20091214>>
DN 121:178462
OREF 121:32403a,32406a
TI Effects of partially hydrolyzed guar gum intake on human intestinal microflora and its metabolism
AU Okubo, Tsutomu; Ishihara, Noriyuki; Takahashi, Hidehisa; Fujisawa, Tomohiko; Kim, Mujo; Yamamoto, Takehiko; Mitsuoka, Tomotari
CS Cent. Res. Lab., Taiyo Kagaku Co., Ltd., Yokkaichi, 510, Japan
SO Bioscience, Biotechnology, and Biochemistry (1994), 58(8), 1364-9
CODEN: BBBIEJ; ISSN: 0916-8451
DT Journal
LA English
OSC.G 42 THERE ARE 42 CAPLUS RECORDS THAT CITE THIS RECORD (42 CITINGS)